

IN THE CLAIMS:

In accordance with the Revised Rules under 37 C.F.R. 1.121, please amend the claims as shown below and indicated as “currently amended.” Also shown below are claims that may be original, cancelled, withdrawn, previously presented, new, and not entered.

1. (original) A method for preventing or inhibiting browning reactions in potatoes which method comprises the step consisting of adding chlorogenic acid after cooking of the potatoes, whereby browning reactions are prevented or inhibited.

2. (original) The method according to Claim 1, for preventing or inhibiting browning reactions during the manufacture of dehydrated potato flakes.

3. (currently amended) The method according to claim 1 ~~or 2~~, wherein chlorogenic acid is added in combination with lecithin.

4. (original) A Method for the manufacture of dehydrated potato flakes, comprises the steps consisting of:

- cleaning and peeling the potatoes,
 - slicing and/or blanching and cooling the said potatoes,
 - cooking the washed, sliced and/or blanched potatoes so as to allow passage through a potato masher,
 - putting the potatoes thus cooked through the potato masher, and
 - dehydrating and processing the mashed potato thus obtained into flakes;
- in which chlorogenic acid is added between the cooking step and the step for passing through the potato masher.

5. (original) The method according to Claim 4, in which the chlorogenic acid is added in a proportion of between 0.01% and 0.1% relative to the weight of potato dry matter.

6. (currently amended) The method according to Claim 4 ~~or 5~~, in which chlorogenic acid is added in combination with lecithin.

7. (currently amended) The method according to Claim 4, wherein ~~any one of Claims 4 to 6, in which~~ the chlorogenic acid is obtained from potato cutting and/or blanching waters and/or from molasses and/or from scraped mashed potato.

8. (currently amended) Dehydrated potato flake which can be obtained by the method of Claim 4 ~~any one of Claims 4 to 7~~.

9. (original) Method for preparing chlorogenic acid from potato cutting and/or blanching waters and/or from molasses and/or from scraped mashed potato comprising the step consisting in adsorbing chlorogenic acid onto a solid support which does not retain cations and recovering the chlorogenic acid so adsorbed.

10. (original) An emulsifying composition that comprises, in weight relative to the weight of potato dry matter, lecithin 1% to 10%, chlorogenic acid 0.01% and 0.1%; and optionally at least 0.05% di/trigalactoglycerid.